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FILE 'CAPLUS' ENTERED AT 12:00:18 ON 23 JUL 2002
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(FILE 'HOME' ENTERED AT 11:59:44 ON 23 JUL 2002)

FILE 'CAPLUS, WPIDS, USPATFULL' ENTERED AT 12:00:18 ON 23 JUL 2002

L1 0 S GALACTOMANNANS(P)TRAGACANTH(P)ARABIC(P) (LOCUS
BEAN) (P)TARA(P)
L2 0 S GALACTOMANNAN(P)TRAGACANTH(P)ARABIC(P) (LOCUS
BEAN) (P)TARA(P)C
L3 1 S GALACTOMANNANS(P)TRAGACANTH(P)ARABIC(P) (LOCUST
BEAN) (P)TARA(P)
L4 5 S TRAGACANTH(P)ARABIC(P) (LOCUST BEAN) (P)TARA(P)CASSIA(P)GUAR

=> d l3 1 ibib ab

L3 ANSWER 1 OF 1 USPATFULL
ACCESSION NUMBER: 2001:97473 USPATFULL
TITLE: Chocolate or compound coating with unique texture
INVENTOR(S): DeStephen, Stephen, Columbus, OH, United States
Budwig, Christopher, Columbus, OH, United States
Best, Eric, Dublin, OH, United States
PATENT ASSIGNEE(S): Nestec SA, Vevey, Switzerland (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6251448	B1	20010626
APPLICATION INFO.:	US 2000-501531		20000209 (9)

	NUMBER	DATE
PRIORITY INFORMATION:	US 1999-121182P	19990222 (60)
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	GRANTED	
PRIMARY EXAMINER:	Paden, Carolyn	
LEGAL REPRESENTATIVE:	Winston & Strawn	
NUMBER OF CLAIMS:	11	
EXEMPLARY CLAIM:	1	
LINE COUNT:	323	

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The present invention relates to the production of chocolates and compound coatings having a unique texture and mouthfeel while being eaten. The chocolates and compound coatings include hydrocolloids.

=> d 14 1-5 ibib ab

L4 ANSWER 1 OF 5 CAPLUS COPYRIGHT 2002 ACS

ACCESSION NUMBER: 2000:802103 CAPLUS
DOCUMENT NUMBER: 133:354125
TITLE: Soil modifier having good workability
INVENTOR(S): Wakisaka, Osamu; Uda, Shinya; Katayama, Motohiro;
Shimizu, Takayuki; Uzuhashi, Yuji; Kojima, Masaaki
PATENT ASSIGNEE(S): Tokai Rubber Industries, Ltd., Japan; Ina Shokuhin
Kogyo K. K.
SOURCE: Jpn. Kokai Tokkyo Koho, 7 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
	JP 2000313880	A2	20001114	JP 1999-123367	19990430
AB	The soil modifier comprises a main soln. contg. water-sol. polysaccharide and a 2nd. soln. contg. a hardening agent for gelling the polysaccharide which are mixed when it is used. The water-sol. polysaccharide is selected from carrageenan, alginic acid, alginate, gluconic lactone, xanthan gum, pectin, guar gum, locust-bean gum, tara gum, cassia gum, glucomannan, tragacanth gum, arabic gum, arabinogalactan, dextran, CM-cellulose Na salt, methylcellulose, starch, chitin, chitosan, and.				
The	hardening agent is selected from (1) alkali metal ion or alk. earth metal ion, (2) boric acid and B compd., (3) acid or alkali, and (4) a certain water-sol. polysaccharide to react with the polysaccharide in the main soln.				

L4 ANSWER 2 OF 5 USPATFULL

ACCESSION NUMBER: 2002:54180 USPATFULL
TITLE: Heat storage type heater and method of controlling input and output of heat of the same
INVENTOR(S): Hirano, Satoshi, Tsukuba-shi, JAPAN
PATENT ASSIGNEE(S): Nat'l Inst. of Advanced Industrial Sci. and Tech., Chiyoda-ku, JAPAN (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002031339	A1	20020314
APPLICATION INFO.:	US 2001-945668	A1	20010905 (9)

	NUMBER	DATE
PRIORITY INFORMATION:	JP 2000-270663	20000906
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	OBLON SPIVAK MCCLELLAND MAIER & NEUSTADT PC, FOURTH FLOOR, 1755 JEFFERSON DAVIS HIGHWAY, ARLINGTON, VA, 22202	
NUMBER OF CLAIMS:	18	
EXEMPLARY CLAIM:	1	
NUMBER OF DRAWINGS:	5 Drawing Page(s)	

LINE COUNT: 901

AB The present invention provides a heat-storage type heater which has a function of compensating a time lag between the generation and emission of heat, and comprises means for supplying heat to a heat-storing material 1 capable of being supercooled, the heat-storing material 1 being filled into a plurality of small containers 2, means 3 for releasing the supercooled state of the heat-storing material, and a thermal radiation surface.

L4 ANSWER 3 OF 5 USPATFULL

ACCESSION NUMBER: 2002:32625 USPATFULL
TITLE: Physical forms of clarified hydrocolloids of undiminished properties and method of producing same
INVENTOR(S): Renn, Donald Walter, Glen Cove, ME, UNITED STATES
Blake, Nancy Amelia, Point Roberts, WA, UNITED STATES

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002019447	A1	20020214
APPLICATION INFO.:	US 2001-804402	A1	20010313 (9)
RELATED APPLN. INFO.:	Continuation-in-part of Ser. No. US 2000-609870, filed on 3 Jul 2000, PENDING		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	APPLICATION		
LEGAL REPRESENTATIVE:	SHLESINGER, ARKWRIGHT & GARVEY, LLP, 3000 South Eads Street, Arlington, VA, 22202		
NUMBER OF CLAIMS:	46		
EXEMPLARY CLAIM:	1		
NUMBER OF DRAWINGS:	6 Drawing Page(s)		
LINE COUNT:	2341		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB This invention relates to novel forms of clarified hydrocolloids including gels, films, foams, capsules and sponges. The invention also pertains to novel processes for producing the various physical forms of the clarified hydrocolloids. The invention also includes clarified hydrocolloid composites; borated cis 1,2-diol containing hydrocolloids; and clarified hydrocolloids of low viscosity.

L4 ANSWER 4 OF 5 USPATFULL

ACCESSION NUMBER: 2001:97473 USPATFULL
TITLE: Chocolate or compound coating with unique texture
INVENTOR(S): DeStephen, Stephen, Columbus, OH, United States
Budwig, Christopher, Columbus, OH, United States
Best, Eric, Dublin, OH, United States
PATENT ASSIGNEE(S): Nestec SA, Vevey, Switzerland (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6251448	B1	20010626
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FILE SEGMENT:	GRANTED	
PRIMARY EXAMINER:	Paden, Carolyn	
LEGAL REPRESENTATIVE:	Winston & Strawn	
NUMBER OF CLAIMS:	11	
EXEMPLARY CLAIM:	1	

LINE COUNT: 323

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The present invention relates to the production of chocolates and compound coatings having a unique texture and mouthfeel while being eaten. The chocolates and compound coatings include hydrocolloids.

L4 ANSWER 5 OF 5 USPATFULL

ACCESSION NUMBER: 84:32890 USPATFULL

TITLE: Dispersion of hydrophilic gums to form non-swelling aqueous alcoholic mixtures

INVENTOR(S): DeMasi, Dominick F., Norwood, NJ, United States
Scheideler, Gregg S., Hauppauge, NY, United States

PATENT ASSIGNEE(S): Lever Brothers Company, New York, NY, United States
(U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 4453979		19840612
APPLICATION INFO.:	US 1983-477810		19830323 (6)
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Morris, Theodore		
LEGAL REPRESENTATIVE:	Honig, Milton L., Farrell, James J.		
NUMBER OF CLAIMS:	9		
EXEMPLARY CLAIM:	1		
LINE COUNT:	402		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB A process is presented for dispersing hydrophilic gums swiftly into formulations containing water wherein the lumping problem is avoided.

The method of obtaining lump-free aqueous gum compositions comprises:

(a) preparing a blend of water and an effective amount of water-miscible alcohol (I): ##STR1## wherein n and m are the same or different integers from 0 to 500, and when Y is hydrogen, (I) has a molecular weight of at least 200, and when Y is C.sub.1 -C.sub.4 alkyl, (I) has a molecular weight of at least 32;

(b) introducing into said aqueous alcohol blend a hydrophilic gum, resulting in a final weight ratio water:gum of about 20:1 to 1.3:1;

(c) intimately mixing the resultant slurry; and

(d) feeding the slurry into a water containing formulation.

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